



Market Bylaws

The Railcar Farmers Market requires that 75 percent of all agricultural products sold through the farmers market be grown in Texas. At least two or more of its vendors are farmers selling their own produce and that all agricultural products sold at the market shall be of merchantable quality. Certified Farmers Market by the Texas Department of Agriculture & GO TEXAN affiliate.

The Railcar Farmers Market must maintain an 80% food to 20% non-food ratio. For example if we have 20 vendors signed up only 4 can be non-food/artisans/crafters. We will set up a schedule rotation for non-food vendors as needed, if required.

Vendor Categories:

Agricultural Producer:

- Produce that has been grown on the producer's land or land they rent. Additional produce resold from other local Texas farms is acceptable.
- Meat from animals born and bred on the producers' land and processed at an inspected & licensed facility as well as processed meat products such as bacon, jerky and sausage, or products such as eggs, cheese, yogurt, honey, soap or yarn from these animals.
- Foraged and wild-crafted items where the producer responsibly wild harvests a raw agricultural product from their own land, leased-land or public land (where foraging is allowed) and packages the item(s) with minimal additional ingredients.

Cottage Law & Manufactured Foods:

- Culinary products from any operation that has changed the form, flavor, blend and/or the substance of raw products. Vendors are responsible for product research and what qualifies their products under Texas Cottage Bakery law or if they are required to produce in an inspected commercial kitchen.

Prepared Food:

- Vendors offer freshly made food and drinks available for sale and immediate consumption on-site. These products may be hot or cold ready-to-eat foods or drinks.

Artisan:





-Hand-crafted goods, by the vendor, such as beauty and skincare products, jewelry, art, ceramics, etc.

Sponsor:

No physical products sold. Business promotion, member sign-up, hand out information.

Nonprofit:

Non-profit, non-partisan organizations may apply for complimentary booth space at any market based on availability. Such as pet adoption, voter registration, blood drives, Scouts, 4-H, food pantry collection, etc.

Vendor Expectations:

Weekly Market:

1. ALL reservations to be paid at least 24 hours in advance. That is our deadline for me to create the layout.
2. *1 white tent (10x10), 4 tent weights, 1 - 6' table & 1 green & white striped tablecloth are provided for vendors by the City of Van Alstyne & will be set up prior to your arrival (for the first 26 vendors reserved for that date). Vendor is responsible for additional tables needed & signage.
3. Vendors are expected to arrive between 1:30 -2:30pm to set up and be ready to start selling by 3pm. Barricades CLOSE at 2:30 no exceptions.
4. Vendors are expected to sell & stay until 7:00pm. If you sell out early, take pre-orders for the next market, educate others on your products, & promote your social media pages.
1. Smile. Respect others and treat them as you would want to be treated. Happily great customers. HAVE LOTS OF FUN!!!
5. Refund Policy: No refunds if you have paid for the whole season. If you have paid for an entire month but cannot make a date, your fee may be transferable to a future date, no refunds. If you have decided to pay weekly, payment is expected at least 24 hours prior to the market date you're attending, this fee can be transferable decided on an individual basis after communicating with SWell Markets. Credits will be given if SWell Markets cancels a market date due to inclement weather.
6. Restrooms, drinking fountain, playground & splash pad are available on site.



7. ****Very Limited Electricity (110v)** is available on site & priority of use is for vendors with Freezers &/or Refrigerators, &/or Cooking on-site, bring an extension cord. For cooling fans or point of sale systems, you will need to bring battery operated ones or charging boxes.
8. Vehicles are not permitted in the market area, so please unload quickly, park, then set up your booth. Please be mindful of other vendors also trying to unload. Let's try our best to leave designated handicap parking for our shoppers, there are other close-by spaces vendors can park in. Vendors are not to park along the street by the hardware store, or on the outside edges of the parking lot area as it makes it difficult for all other vehicles to get in and out of marked spaces. An even better option would be to park on the far end of the lot, across the park or parking safe side streets. Trailer and overflow parking is now in the grassy area between the railroad tracks and N John Douglas Rd on the East side of the market area.
9. There is designated parking for our meat vendors and food trucks so please do not block these spaces while unloading or loading your vehicles.
10. Permitting: Prepared food vendors are required to have a Grayson County Health Department - Farmers Market Permit. Cottage Law vendors do not need a permit.
11. Trash: Vendors will be expected to remove any trash they have created & take it with them at the end of the market. Do not throw produce or foods on the grass or in the plants (even if you think it will feed them). Provided trash cans are for customer use only.

Communication:

Communicating with the market manager is very important. This can be done via text, email or phone. Transferring or canceling your market date needs to be in writing via email and requires confirmation by the market manager. Your business name & the date you are referring to **MUST** be written in the communication. (Please send a quick text that you have sent an email)

Ashley Higdem **Text: 972.836.9044** **email: hi@swellmarkets.com**

Disclaimers: *SWell Markets is responsible for any damages to City property and may ask for additional fees if a vendor has caused any severe damages to City tents, weights, tables, tablecloths. **Only certain vendors will be permitted to use on site electricity on a need basis, prior approval from SWell Markets is required for use. The term 'Vendor' refers to the approved applicant, any staff working for them or other persons attending or delivering goods for the vendor.

